

DEC 18 2007

Application Serial No. 09/807,704  
Reply to Office Action of June 18, 2007PATENT  
Docket No. CU-2513Amendments To The Specification

Please replace paragraph in the Specification page 5, lines 9-24 with the following amended paragraph:

The process according to the invention has as its starting point a material of an organic biological origin (fish liver, whale blubber, soy beans, olives, sunflower seed, corn, microorganic material (yeast, bacteria, cell culture ~~material material~~ etc.) containing lipids and proteins. An optional starting material is such a material as indicated supra have been pre-treated to weaken or rupture to cell walls. Such a treatment may be done with enzymes (e.g. cellulase, collagenase, ~~lysozym~~ lysozyme etc.) and/or with surfactants and/or with solvents (e.g. hexane) and/or with emulsion-bursting compounds or compositions (e.g. salt solutions) and/or emulsion-inhibiting solutions etc. Such treatment may be used to improve the yield of cellular materials or components (fat and of ~~protiens~~ proteins) by rupturing the cell wall to liberate the cell components such as ~~[[the]]~~ fat.

Please replace paragraph in the Specification page 14 line 30 to page 15 line 9 with the following amended paragraph:

Cod liver (3.5 kg) was frozen like in Example 1 and treated similarly up to the heating sequence. In this example the liver material was thawed to 10 °C and then pumped to the separator. Subsequently the temperature was increased to 15 °C, 20 °C, 25 °C, 30 °C and up to 40 °C. The yield of oil was recorded at representative temperatures during the heating process to obtain the optimum temperature at which to separate the relevant phases. As another item to take into consideration is ~~[[ales]]~~ also the capacity of the separator to be used in the process. Since the process according to the invention is performed at relatively low temperatures, the speed of the separator will have to be reduced to obtain

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the improved product according to the ~~invnetion~~ invention. The optimal speed versus temperature for the relevant separator within the separation parameters according to the invention may also be determined by performing a similar test.

Please replace paragraph in the Specification page 15, lines 18-25 with the following amended paragraph:

The proteinaceous phase from Example 1 was examined for its functional valuable properties. A representative sample of about 7 kg was removed from the relevant phase. The sample was ~~homogenised~~ homogenized with water in a 1 : 1 ratio and the pH was adjusted to pH 9 and ~~centrifuged~~ centrifuged to concentrate the proteinaceous phase. The water soluble proteins were removed in the supernatant from the ~~centrifuging~~ centrifuging (herein called the protein extract).

Please replace paragraph in the Specification page 17, lines 14-17 with the following amended paragraph:

The oil from Example 4 was subsequently refined, ~~deodorised~~ deodorized and added a commercial antioxidant (tocopherol-mixture). The elements in the oil after this treatment is given in Table 6 infra.